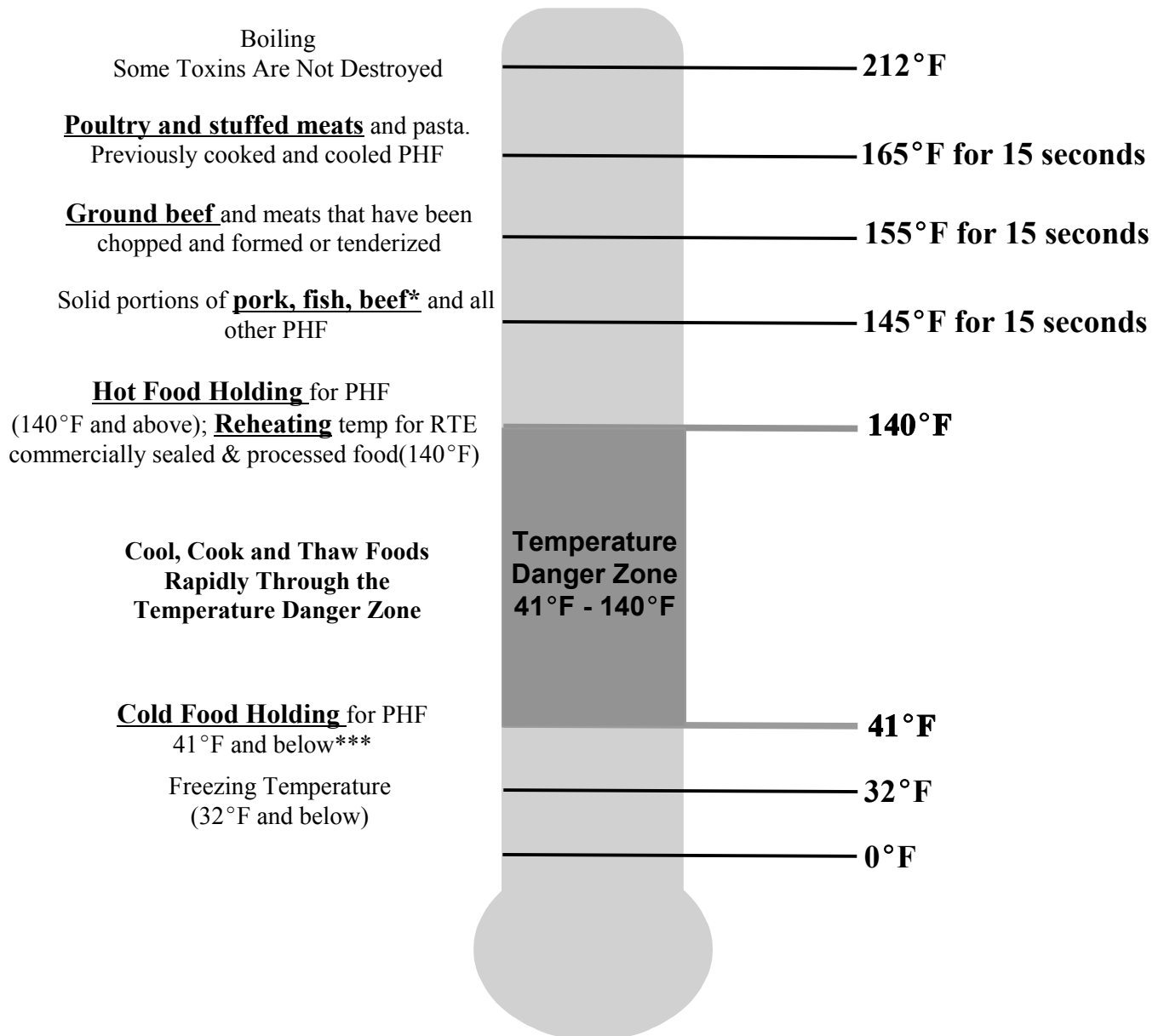




Focus on Food Safety

Potentially Hazardous Food (PHF) Temperatures



* Other time and temperature combinations for cooking solid beef are listed in the Food Code

** Two stage cooling required: 140°F to 70°F in two hours; 70°F to 41°F in four hours. Ideal cooler temperature for PHF is 37°F

*** 45°F for older equipment in place and in use as of 08-13-99

handout #4



A safe eating fact sheet brought to you by the KDHE Bureau of Consumer Health, 1000 SW Jackson, Suite 200, Topeka, KS 66612-1274 www.kdhe.state.ks.us

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